



## COCKTAILS

*Spring 2018*

### CLASSIC SELECTIONS

12

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#### VIEUX CARRÉ

*rye, cognac, sweet vermouth, bitters*

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#### MINT JULEP

*Basil Hayden bourbon, mint, sugar*

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#### FRENCH 75

*cognac, lemon, bubbles*

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#### SAZERAC

*Sazerac 6 year rye, bitters, sugar, absinthe*

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#### HURRICANE

*rums (yes, plural), lime, orange,  
passionfruit*

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#### ROFFIGNAC

*cognac, raspberry shrub, soda*

### HOUSE FAVORITES

13

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#### SORGHUM OLD FASHIONED

*Belle Meade bourbon, sorghum syrup,  
black walnut bitters*

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#### GINGER JULEP

*Buffalo Trace bourbon, ginger, mint*

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#### SLOE DANCE

*bourbon, Sloe gin, lime, orange bitters*

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#### FOOLISH PLEASURE

*tequila, Avera, lime, salted kumquat*

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#### PONY BOY

*Wheatley vodka, lime, almond, pink*

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#### PEP RALLY

*Prairie organic gin, lemon, pimento syrup,  
bitters*

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*